

Russell Stover®

Chocolate Mint Melt Cookies

Soft, chewy chocolate cookies topped with a variety of Russell Stover chocolate mint candies.

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INGREDIENTS

10 tbsp (140g) unsalted butter, room temperature

1/2 cup (112g) brown sugar, lightly packed

1/2 cup (104g) sugar, plus 3 tbsl for rolling

1 large egg

1 tps vanilla extract

1 1/4 cup (163g) all purpose flour

1/2 cup (57g) unsweetened cocoa baking powder

1 tsp baking soda

1/4 tsp salt

28 pieces for Russell Stover Chocolates

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INSTRUCTIONS

Makes 24 - 28 cookies

Preheat oven to 350°F (176°C). Line a baking sheet with a silicone baking mat or parchment paper.

Combine flour, cocoa, baking soda and salt in a medium sized bowl. Set aside.

Cream butter and sugars (minus the 3 tablespoons of sugar for rolling) together until light & fluffy, 2-3 minutes.

Mix in egg and vanilla extract.

Add dry ingredients, mix until well incorporated and thick.

Roll one tablespoon sized balls of cookie dough. (NOTE: If you make larger balls of cookie dough, the cookies will spread more.)

Put the 3 additional tablespoons of sugar into a small bowl and roll each ball of cookie dough in it, coating the ball fully, then place the cookie dough balls on the lined cookie sheet.

Bake the cookies for 6-7 minutes.

Remove the cookies from the oven and press an unwrapped Russell Stover Mint Chocolate Candy into the top center of each cookie. Allow cookies to cool for 2-3 minutes, then remove to cooling rack to cool completely.